LEARNING JOURNEY

The Hazeley Academy

Destination One: All students to be confident and resilient in the kitchen. Who possess a range of culinary skills enabling them to create nutrition meals and have a good understanding of the all the factor affecting food choice.

Destination Two – Students will gain a GCSE readying them for careers in the Hospitality and Catering industry and equipping them with transferable skills;
- Team worker
- Management and organisation
- Communication
- Problem-solving

Year 11

Unit 1 June Exam

Unit 2 May Submission

PR3

The red box: Revision Exam Prep

PR2

The red – food presentation Functional and chemical properties of food

PPE DIRT

The red box: costing and managing time

Unit 2 Marking and Moderation

Unit 2 Practical Assessments (November)

PR1

The red box: Unit 2 Controlled Assessment. coursework

PR3

Students complete MOCK unit 2 controlled Assessment

Year 10 PPE

PR2

The red box: Functional foods - food presentation

Year 10

PR3

The red box: THE ECONOMY OF FOOD AND FOOD AND FUNCTIONS

PPE DIRT

PR1

Exam Style questioning at conclusion of each AC point.

Proposal in response to brief. Event planning

The red box: healthy eating -energy and nutrition - Health issues

The red box: INTERNATIONAL CUISINES - FUNCTIONAL FOODS

Year 9 Making choices

The red box: Food science the Senses

Exam Style questioning at conclusion of topic fortnightly / weekly / DAILY

The red box: Connective Learning Project To investigate diet related health issues.

The red box: Year 9 journey will begin by revisiting topics covered in Year 8/7: Food safety and hygiene Nutrition - principles of good Nutrition

PR1

PR2

The red box: dietary needs and food science

The red box: Unit 1 LO1 Understand the environment in which hospitality and catering providers operate. Weeks 14 to 22

Rotation concludes with written assessment on topics covered. factors affecting food choices

Practical assessment – students plan, prepare and serve a single dish.

Year 8 Diet and Health Termly Rotation

The red box: DIET AND HEALTH (consistently revisited throughout the rotation)

The red box: Nutrition – INVESTIGATE SOURCE – TYPE AND FUNCTION eat well guide (on-going topic that is constantly revisited throughout KS3/4 Catering)

Written/ practical assessment – functions proteins and fibre - CARBS

The red box: Factors Affecting Food Choice Connective Learning Project Sustainability – FAIR TRADE

Students deliver presentations in Dragon's Den Style

Ongoing practical assessments and observations of student's food hygiene and safety.

The red box: Special Dietary Requirements: Vegan and Vegetarianism – Senses - EVAULATION

Written assessment – HOW DID FOOD ARRIVE IN England prominent times in History - FOOD CULTURE/TRADITIONS

The red box: FOOD AND COOKERY Year 7 begin their journey with an Introduction to Health and Safety in the kitchen. (on-going topic that is constantly revisited throughout KS3/4 Catering)

Rotation concludes with written assessment on the topics covered. Practical evaluation

The red box: FOOD AND COOKERY : (on-going topic that is constantly revisited throughout KS3/4 Catering)

Practical assessment – Demonstrate correct chopping techniques

Year 7 6wk Rotation

START